

NeeNee's Red Cabbage by Jeannine Calderon

One Head of Red Cabbage, 3-4 slices of bacon, 1 shallot (or sweet onion), 1 8 oz Jar of Old Dutch Sweet and sour dressing. First brown bacon, slice red cabbage and dice shallots. Brown shallot and cabbage in bacon then add whole bottle of dressing. Stir. Simmer on stove for 30 minutes. Serve hot or cold.

Pot Golumbki by Nancy Doffin

Cook 1/2 head of cabbage, diced; drain (takes about 30 minutes)

Cook 1/2 c. rice; drain

Fry 1 1/2 lbs. hamburger, add 1 small onion, a few stalks of celery & green or red pepper, all chopped. Add these to the hamburger; drain if it looks greasy.

When above is done, add cooked cabbage & rice to meat mixture along with salt & pepper to taste. Put into a 9x10 pyrex dish, pour 1 can of tomato soup, slightly mixed with a little water on top.

Bake @ 350 for 40 minutes.

Enjoy!! That's it, very simple

Mrs. Joan Walker

Cabbage/Onion Quiche

4 eggs - whip w. whisk
1 cup milk
1 1/2 - 2 cup shredded cheese
1 deep dish pie shell - thawed
1 1/2 ~~cup~~ cup chopped onion
1 1/2 ~~cup~~ cup chopped cabbage
~~Butter~~ in 1/2 stick of butter tender
salt pepper, Tabasco Sauce &
Worcestershire Sauce to taste
few shakes of dried parsley for
color

1 1/2 - 2 cups of shredded cheese - I
used Cheddar & Jack mix

Put 1 cup of cheese on bottom
of pie shell - add cabbage & onion
seasoned - pour egg & milk
mix over vegetables top w. rest
of cheese - Bake 375° 40-45
min

Cabbage Noodle Casserole

2 c. Chopped cabbage
1 c. diced Ham
2 c. wide noodles, cooked
1 Tab. Olive Oil

1 oz. water
Shredded cheese for topping
Salt and pepper to taste

Boil noodles till tender and set aside after draining. In a large skillet combine olive oil and ham. Brown ham until a little crispy. Add chopped cabbage and 1 oz. water. Cover. Skillet and stir frequently until cabbage is tender. Add noodles, salt and pepper to taste. Transfer to a casserole dish and sprinkle top with favorite cheese. Microwave until cheese is melted.

Recipe

My Favorite Recipe

Nee Nee's Red Cabbage

from: _____

serves: _____

1 head of Red Cabbage
3-4 Slices Bacon
1 Shallot (or sweet onion)
1 Bag Jar Old Dutch
Sweet & Sour Dressing
Brown bacon - remove
Slice Red Cabbage Dice Shallot
Brown Shallot & Cabbage in bacon
Dripping



add whole bottle of dressing
Stir
Simmer on stove 30 min.
Serve Hot or Cold